



UNDER THE ROOF
IT'S THE PLACE TO BE

MERLOT
CALIFORNIA

ingredients

Serves 4

2 cups Smoked trout diced in
1/2" x 1/2" pieces

2 cups Shredded Monterey Jack cheese

2 cups Cooked black beans

8 eight inch flour tortillas

4 Tbsp Chopped parsley and thyme mix

Butter as needed

Smoked Trout and Black Bean Quesadilla Paired with Tin Roof Merlot

In a 10 inch skillet melt 1 1/2 tablespoons butter over medium heat. Lay one of the flour tortillas down and spin the tortilla so that the melted butter evenly coats the bottom. Place 1/2 cup each diced trout, cheese and beans on the tortilla. Sprinkle with 1 tablespoon herbs and cover with other tortilla. Reduce heat and cook until bottom of tortilla is golden brown and crispy. Place a large round plate over the quesadilla in the pan. Flip the pan upside down so the quesadilla is lying on the plate. Place butter back into pan and melt. Once melted return quesadilla back to pan on the uncooked side. Cook until brown and crispy and the cheese has melted.

Tin Roof Merlot

varietal Merlot

appellation California

growing regions North Coast &
Central Coast

fermentation Stainless steel

barrel aging French and American oak

alcohol 13.5%

